



Sheet 1 of 1

| SUBSTITUTE FORM PTO-1449 (MODIFIED) | | U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE | | Attorney Docket No. | 50304/055001 | | |
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| | | INFORMATION DISCLOSURE STATEMENT BY APPLICANT (Use several sheets if necessary) | | Serial No. | 10/519,392 | | |
| | | | | Applicant | GUIAVARCH et al. | | |
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| EXAMINER | /Aaron Kosar/ | | DATE CONSIDERED | | 06/18/2007 | | |
| EXAMINER: Initial citation considered. Draw line through citation if not in conformance and not considered. Include copy of this form with the next communication to applicant. | | | | | | | |